

Villa des Anges Sauvignon Blanc



A wine to be shared amongst friends, vinified and matured by Jeff Carrel.

Jeb Dunnuck
91/100



Appellation: VDF

Vintage: 2022

Alcohol: 12%

Grape varieties: 100% Sauvignon Blanc

Terroir: 60% silicious-clay and old silty soils / 40% clay and limestone.

Vines: 15 year old vines Sauvignon Blanc / Vines treated dependant on the vintage / Yield of approximately 70hl/ha.

Vinification methods: Mechanical harvesting at night / Pre-fermentation maceration for 60% / Vinified in stainless steel tanks.

Maturing: In stainless steel tanks on lees.

Tasting notes:

Pale yellow.

Very much « blackcurrent buds ».

Pure and bursting with a fine and precise acidity which gives just the right amount of tension and freshness, an expressive and limpid aroma.

Pairing:

Goes well with anything from aperitifs to chicken curries, including refined goats cheeses and apple tarts...

Recommendations:

Serve between 10 and 12°C

Aging potential: At least 5 years.

